

Dried Cherry Muffins

Makes: 48 servings

48 Servings

Ingredients	Weight	Measure
All-purpose flour	1 pound 8 ounces	6 cups
Sugar, granulated	14 1/4 ounces	2 cups
baking powder		2 Tbsp
Baking soda		2 Tbsp
Salt		2 tsp
Eggs	14 ounces	8 eggs
Sour Cream	1 pound 4 ounces	2 1/2 cups
Vegetable oil	12 ounces	1 1/2 cups
Milk, 2%	12 ounces	1 1/2 cups
Dried tart cherries	1 pound 2 ounces	4 cups
Pecans, chopped coarsely	8 ounces	2 cups
All-purpose flour	4 ounces	1 cup
Sugar, granulated	3 1/2 ounces	1/2 cup
Ground cinnamon		1 teaspoon
Margarine	1 ounce	2 Tbsp

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	280	
Total Fat	14 g	
Protein	4 g	
Carbohydrates	NA	
Dietary Fiber	2 g	
Saturated Fat	3 g	
Sodium	240 mg	

Directions

1. For topping: combine flour, sugar and cinnamon in a medium bowl. Cut in margarine until mixture resembles coarse crumbs; set aside.
2. For the muffins, combine flour, sugar, baking powder, baking soda and salt in a large mixing bowl; set aside.
3. In a large mixing bowl, combine eggs, sour cream, oil and milk. Beat with electric mixer at medium speed 2 minutes, or until combined. Add flour mixture; beat just until combined. Stir in cherries and pecans.
4. Portion batter with No. 16 scoop into greased or paper-lined muffin pans (2/3 full).
5. Sprinkle crumb topping over batter. Bake in a preheated 375-degree F standard oven 18 to 20 minutes, or until light brown. Let stand 5 minutes; remove from pan.

Notes

Serving Tips:
Serve warm.